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RETENTION AND IMPROVEMENT OF FOOD QUALITY AND MAINTENANCE  
AND PROTECTION OF  
RELATED EQUIPMENT AND PREPARATION THEREFOR

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ABSTRACT

PURPOSE: To provide a safe and hygienic method for the subject purposes and to obtain a preparation to be used for the method.

CONSTITUTION: A film-forming, edible oily solute is dissolved in a germicidal hydrous ethanol, and foods or related equipment are spray-coated with or immersed in the resultant solution. As a result, because oily film is formed on the foods or equipment, synergistic effect of the film and the alcohol sustains germicidal effect in contrast that conventional alcoholic preparations merely have transitory germicidal effect, thereby preventing secondary pollution. That is, blocking oxygen and water vapor by such stable film not only inhibits microbial proliferation, but also prevents foods from flavor deterioration through physicochemical prevention from oxidation. As the result of these effects, food quality can be retained and improved; besides, the subject preparation has germicidal and maintenance/protective (rustproofing) effects on food-related equipment, leading to substantial economical effect as a whole.